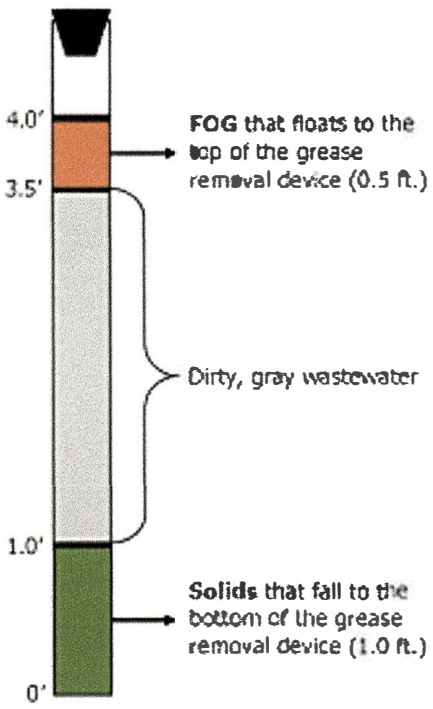


Understanding Grease Removal and the 25% Rule



Does this example meet the 25% rule?

- Total FOG at top of interceptor = 0.5 ft.
- Total solids at bottom of interceptor = 1.0 ft.
- Total depth of interceptor contents = 4.0 ft.

■ Percentage of FOG + solids =

$$\frac{(FOG + solids)}{\text{Depth of interceptor contents}} = \frac{(0.5' + 1.0')}{4.0'} = \frac{1.5'}{4.0'}$$

= 37.5%

- **Answer: No, the 25% rule is not met and the FSE needs to increase pumping frequency.**
- The certified grease hauler you employ has been trained by the WWTP to assist you with an appropriate cleaning schedule.

- Approved Hauler List:**
(In no specific order)
- Jackson Pumping
 - (712) 276-7990
 - Speedy Rooter
 - (712) 276-6837
 - Lindblom
 - (712) 255-3318
 - Terry's Septic
 - (712) 433-1662
 - Sioux City-Roto Rooter
 - (712) 276-7329
 - MJ Minor
 - (605) 422-8792
 - Wrenn Plumbing
 - (712) 276-6014
- These are the only haulers approved for clean/pump-out

Per City Ordinance, all food service establishments must have grease interceptors maintained by a certified grease hauler when they reach 25% of the design capacity OR quarterly, whichever comes first. Please contact your service provider or the WWTP with any questions.

Bacon grease, butter, margarine, lard, gravy, shortening, dairy products, fat scraps from meat, mayonnaise, cooking oil, fryer grease, salad dressing, milkshake mix and ice cream are ALL "FOG".

Grease and Oil discharge limit = 400 mg/l

- Skim Milk = 1,700 mg/l
- 2% = 20,000 mg/l
- Whole = 37,000 mg/l
- Ice Cream = 150,000 mg/l
- Ranch = 470,000 mg/l
- Mayo = 670,000 mg/l